

(d) The coating in the finished form in which it is to contact food, when extracted with the solvent or solvents characterizing the type of food, and under the conditions of its intended use as shown in table 1 and 2 of §175.300(d) (using 20 percent alcohol as the solvent when the type of food contains approximately 20 percent alcohol) shall yield total extractives not to exceed those prescribed in §175.300(c)(3); lithium extractives not to exceed 0.025 milligram per square inch of surface; and chromium extractives not to exceed 0.05 microgram per square inch of surface.

(e) The coatings are used as food-contact surfaces for bulk reusable containers intended for storing, handling, and transporting food.

## PART 176—INDIRECT FOOD ADDITIVES: PAPER AND PAPERBOARD COMPONENTS

### Subpart A [Reserved]

#### Subpart B—Substances for Use Only as Components of Paper and Paperboard

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- 176.260 Pulp from reclaimed fiber.
- 176.300 Slimicides.
- 176.320 Sodium nitrate-urea complex.
- 176.350 Tamarind seed kernel powder.

AUTHORITY: 21 U.S.C. 321, 342, 346, 348, 379e.

SOURCE: 42 FR 14554, Mar. 15, 1977, unless otherwise noted.

EDITORIAL NOTE: Nomenclature changes to part 176 appear at 61 FR 14482, Apr. 2, 1996, 66 FR 56035, Nov. 6, 2001, and 70 FR 72074, Dec. 1, 2005.

### Subpart A [Reserved]

#### Subpart B—Substances for Use Only as Components of Paper and Paperboard

##### § 176.110 Acrylamide-acrylic acid resins.

Acrylamide-acrylic acid resins may be safely used as components of articles intended for use in producing, manufacturing, packing, processing, preparing, treating, packaging, transporting, or holding food, subject to the provisions of this section.

(a) Acrylamide-acrylic acid resins are produced by the polymerization of acrylamide with partial hydrolysis or by the copolymerization of acrylamide and acrylic acid.

(b) The acrylamide-acrylic acid resins contain less than 0.2 percent residual monomer.

(c) The resins are used as adjuvants in the manufacture of paper and paperboard in amounts not to exceed that necessary to accomplish the technical effect and not to exceed 2 percent by weight of the paper or paperboard.

##### § 176.120 Alkyl ketene dimers.

Alkyl ketene dimers may be safely used as a component of articles intended for use in producing, manufacturing, packing, processing, preparing, treating, packaging, transporting, or holding food, subject to the provisions of this section.

(a) The alkyl ketene dimers are manufactured by the dehydrohalogenation of the acyl halides derived from the fatty acids of animal or vegetable fats and oils.

(b) The alkyl ketene dimers are used as an adjuvant in the manufacture of paper and paperboard under such conditions that the alkyl ketene dimers and their hydrolysis products dialkyl ketones do not exceed 0.4 percent by weight of the paper or paperboard.

(c) The alkyl ketene dimers may be used in the form of an aqueous emulsion which may contain sodium lignosulfonate as a dispersant.

##### § 176.130 Anti-offset substances.

Substances named in paragraphs (b) and (c) of this section may be safely

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used to prevent the transfer of inks employed in printing and decorating paper and paperboard used for food packaging in accordance with the provisions of this section:

(a) The substances are applied to the nonfood contact, printed side of the paper or paperboard in an amount not greater than that required to accomplish the technical effect nor greater than any specific limitations, where such are provided.

(b) Anti-offset powders are prepared from substances that are generally recognized as safe in food, substances for which prior sanctions or approvals were granted and which are used in accordance with the specific provisions of such sanction or approval, and substances named in paragraph (c) of this section.

(c) The substances permitted are as follows:

Substances	Limitations
Carbon tetrachloride. Methyl hydrogen polysiloxanes. Industrial starch—modified ....  Stannous oleate. Zinc-2-ethyl hexoate.	Complying with § 178.3520 of this chapter.

### § 176.150 Chelating agents used in the manufacture of paper and paperboard.

The substances named in paragraph (a) of this section may be safely used in the manufacture of paper and paperboard, in accordance with the conditions prescribed in paragraphs (b) and (c) of this section:

(a) Chelating agents:

List of substances	Limitations
Ammonium fructoheptonate. Ammonium glucoheptonate. Disodium ethylenediamine tetraacetate. Pentasodium salt of diethylenetriamine pentaacetate. Sodium fructoheptonate. Sodium glucoheptonate. Tetrasodium ethylenediamine tetraacetate. Trisodium <i>N</i> -hydroxyethyl ethylenediamine triacetate.	

(b) Any one or any combination of the substances named is used or intended for use as chelating agents.

(c) The substances are added in an amount not greater than that required

to accomplish the intended technical effect nor greater than any specific limitation, where such is provided.

### § 176.160 Chromium (Cr III) complex of *N*-ethyl-*N*-heptadecylfluoro-octane sulfonyl glycine.

The chromium (Cr III) complex of *N*-ethyl - *N* -heptadecylfluoro-octane sulfonyl glycine containing up to 20 percent by weight of the chromium (Cr III) complex of heptadecylfluoro-octane sulfonic acid may be safely used as a component of paper for packaging dry food when used in accordance with the following prescribed conditions.

(a) The food additive is used as a component of paper in an amount not to exceed 0.5 percent by weight of the paper.

(b)(1) The food-contact surface of the paper is overcoated with a polymeric or resinous coating at least 1/8-mil in thickness, that meets the provision of § 176.170; or

(2) The treated paper forms one or more plies of a paper in a multiwall bag and is separated from the food by at least one ply of packaging films or grease-resistant papers which serves as a functional barrier between the food additive and the food. Such packaging films or grease-resistant papers conform with appropriate food additive regulations.

(c) The labeling of the food additive shall contain adequate directions for its use to insure compliance with the requirements of paragraphs (a) and (b) of this section.

### § 176.170 Components of paper and paperboard in contact with aqueous and fatty foods.

Substances identified in this section may be safely used as components of the uncoated or coated food-contact surface of paper and paperboard intended for use in producing, manufacturing, packaging, processing, preparing, treating, packing, transporting, or holding aqueous and fatty foods, subject to the provisions of this section. Components of paper and paperboard in contact with dry food of the type identified under Type VIII of table 1 in paragraph (c) of this section are subject to the provisions of § 176.180.